

Group Menu (April) 13 – 30 Guests

MOSMANS

R E S T A U R A N T

Group Menu

\$85 per person

Entrée

Freshly baked bread for the table

Moroccan spiced king prawn, confit truss tomato, heirloom carrots, fennel cream

Slow cooked pork, pickled red cabbage, cranberry veloute,
edamame, soy escabeche

Grilled halloumi, orange, mizuna, romesco

Main

Green salad for the table

Cone bay barramundi, eggplant soffrito, charred asparagus, orange pearls,
verjuice beurre blanc

Sous vide lamb rump, fruited cous cous, sweet potato,
minted labneh, dukkah

Tian, tomato medley, chèvre foam, eggplant purée, spicy onion relish

Dessert

Textures of chocolate, nutella soil, dark chocolate sorbet, chocolate crémeux

Almond semifredo, spiced figs, semi-candied grapefruit, mosaic biscotti

Wine poached baby pears, walnut crumble, ginger zabaglione, pirouette

Tea & coffee

Dietary requirements happily catered for. Please see your events coordinator

Beverage Packages for Group Bookings

Per Person	Package 1	Package 2	Package 3
3 hours*	\$50	\$60	\$70
4 hours	\$60	\$70	\$80
5 hours**	\$65	\$75	\$85
6 hours***	\$70	\$80	\$90

Lunch only **Dinner only *Full venue only*

All packages include:

Sparkling, red & white wine, premium beer, cascade premium light,
soft drinks & juices

Package 1

River retreat nv sparkling
Scuttlebutt by stellabella sauvignon blanc semillon
Scuttlebutt by stellabella cabernet shiraz
1 premium beer

Package 2

Dunes & greene sparkling
Trentham estate chardonnay
Trentham estate shiraz
1 premium beer

Package 3

Veuve ambal sparkling
Vasse felix filius chardonnay
Vasse felix sauvignon blanc semillon
Vasse felix filius cabernet merlot
1 premium beer

Premium beers

(please select one)

Peroni

Asahi

Crown lager

Fat yak pale ale

Beverages also available on consumption.

Private Areas and Hire Fees

Area	Fee	Minimum Numbers*	Capacity
The Bay Room	\$200	15	24 (2 tables)
The Deck Room	\$500	40	56
Exclusive Full Venue	\$2500	100	150

If you want to add a little something extra..

Please notify your events coordinator 2 weeks prior to your reservation.

Canapes \$15.00 pp

Spiced prawn mousse & avocado tartlet
Potato rosti, chorizo, jalapeno sour cream
Caramelised onion crostini, hummus

Cheese platters \$15.00 pp

Selection of 3 cheeses, vanilla figs, quince paste, barossa bark

Fruit platters \$10.00 pp

Selection of fresh cut seasonal fruits

White linen \$2.00 pp

Great for special occasions for a more formal touch

Lunch sitting 12pm - 4pm
Dinner sitting 6pm - 12am

Terms & conditions

*Strict minimum numbers apply.

A 50% fee is payable per person if numbers fall below minimum requirements.
Dietary requirement & final numbers to be confirmed 14 days prior to the event.

Final numbers provided 14 days before an event will be charged for.

Account is to be finalised 14 days prior to day.

A non-refundable deposit & signed contract is required to confirm & secure your booking.